



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2022 & Previous Admissions**  
**VI Semester Final Examination – June 2025**

Pafe.3235

**Food Quality, Safety Standards and Certification (2+0)**

**Marks: 50**  
**Time: 2 hours**

- I Fill in the blanks (10x1=10)**
1. The ..... system is a color measurement method that uses a three dimensional color space to quantify color attributes in food products.
  2. Ratio of mass of product to volume of product is known as.....
  3. Sphericity of food comes under which type of property.....
  4. Taste buds have very sensitive microscopic hairs called .....
  5. Full form of SQC.....
  6. The part of tongue that is most sensitive ..... flavors is typically located at tip.
  7. ISO stands for.....
- State True or False**
8. Affective tests are based on the evaluation preferences and/or acceptance and/or opinions of product.
  9. Entomological defects in food products are caused by insect activity, such as holes and scars.
  10. Triangle test comes under descriptive type of test.
- II Write short notes on ANY FIVE of the following (5x2=10)**
1. Importance of chemical properties of food in food industry.
  2. What do you mean by quality perception?
  3. Sketch taste map of tongue.
  4. What is Convenience food?
  5. What are the limitations of consumer survey?
  6. Why questionnaire is important?
  7. Discuss odor intensities.
- III Answer ANY FIVE of the following (5x4=20)**
1. Difference between size and shape of food.
  2. Discuss visual and auditory aspects in food system.
  3. Difference between trained and untrained panel of sensory evaluation.
  4. Explain application of sensory evaluation.
  5. What factors affects the shelf life of food.
  6. Explain duo-trio test.
  7. Differentiate between certification and accreditation.
- IV Write an essay on ANY ONE of the following (1x10=10)**
1. How do prerequisite programs like Good Manufacturing Practices (GMP), Good Agricultural Practices (GAP), and Good Laboratory Practices (GLP) support the HACCP system? Illustrate your answer with examples of plan documentation, types of records maintained, and the role of auditing in the HACCP framework
  2. Define food quality and discuss its significance in the food industry. How do physical properties such as size, shape, weight, volume, and viscosity influence the overall quality of food products? Provide examples to illustrate your points.

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